DOMAINE
MONGEARD-MUGNERET

SAVIGNY-LES-BEAUNE

1er CRU "LES NARBANTONS"

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER THIS APPELLATION
9ha 48a 28ca

AREA UNDER PRODUCTION AT THE DOMAINE
1ha 39a 28ca

SOIL
Limestone with gravelly marl

ALTITUDE
250 meters

GRAPE VARIETIES
100% Pinot Noir

AVERAGE AGE OF VINES
53 years

HARVESTING
By hand exclusively, hand-sorted in the winery

DESTEMMING
100%

MATURING
30 to 40% new oak barrels

The wine's character

This Premier Cru shows a deeper color intensity than the Village-level wines. Its bouquet is elegant and expressive, dominated by red fruit. Concentrated and structured, it balances character, finesse, and grace. These wines are especially appreciated for their early approachability, though in the best vintages they also age beautifully.

Terroir, origin, and identity

Across from the Mont-Battois hillside lies the Bois de Noël slope (Lavières–Vergelesses), where the soils are a mix of crumbly marl and sand, topped by iron-rich oolitic layers. Below Lavières is a band of reddish-brown limestone soil, with few stones and less permeability due to its higher clay content.
On the Mont-Battois hillside, where our plot of *"Les Narbantons"* is situated, the soils are less stony and composed primarily of gravel and sand. At the base of the slope, the ground is deeper and composed of limestone scree with a high proportion of alluvial clay, making it less well-drained. East-northeast exposure helps produce aromatic, precocious wines with aging potential. These vines—rarely touched by frost—occupy a prime mid-slope location with a unique microclimate.

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